

Beef Burrito

Main Dishes	HACCP Process 2- Same Day Service				USDA Recipe # D-120
Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Garlic powder		2 Tbsp		4 Tbsp	1. Combine spices in a small bowl. Stir well. 2. Place ground beef in a large stock pot. Add half of spice mixture. Brown ground beef, uncovered, over medium high heat. Stir frequently. CCP: Heat to 165°F or higher for at least 15 seconds. 3. Remove beef from heat. Drain beef in a colander. Set aside for step 7. 4. In the same pot, add onions, bell peppers, and remaining spices. Saute, uncovered, over medium heat for one minute. 5. Add water and stir well. Reduce heat to low. 6. Add tomato paste and drained beef. Stir well. Simmer uncovered over low heat for 10-15 minutes. CCP: Heat to 165°F or higher for at least 15 seconds. 7. Combine shredded cheese with beef mixture. Stir well. 8. To prevent tortillas from tearing, steam for 3 minutes until warm or place tortillas, in original packaging, in warmer for 10 minutes. 9. Portion filling with #12 scoop (1/3 c) onto center of each tortilla. Roll and seal. 10. Place burritos seam side down on sheet pan lightly coated with pan release spray.
Chili powder		3 Tbsp		1/4 c 2 Tbsp	
Ground cumin		1/4 cup		1/2 cup	
Paprika		2 Tbsp		4 Tbsp	
Onion powder		2 Tbsp		4 Tbsp	
Ground black pepper		2 tsp		1 Tbsp 1 tsp	
Raw ground beef (no more than 15% fat)	5 lb		10 lb		
Fresh onion, chopped	2 lb 14 oz	2 qt 1 cup	5 lb 12 oz	1 gallon 2 cups	
Fresh bell pepper, diced 1/4"	2 lb	1 qt 2 1/8 cups	4 lb	3 qt 1/4 cup	
Water		1 qt 2 cups		3 qt	
Tomato paste, canned, no salt added		3 1/4 cups		6 1/2 cups	
Cheddar cheese, reduced fat, shredded	1 lb		2 lb		
Whole grain tortillas, 8" (1.5 oz each)		50 each		100 each	

					Use 2 sheet pans for 50 servings. 11. Bake: Convection oven: 325°F for 15 minutes Conventional oven: 375°F for 15 minutes CCP: Heat to 165°F or higher for at least 15 seconds. CCP: Hold for hot service at 135°F or higher.
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Serving Sizes	Contribution
K-8: 1 burrito 9-12: 2 burritos	1 burrito provides 1.5 oz eq M/MA, 1.5 oz eq grains, 1/4 c R/O veg and 1/4 c other vegetable